

FEBRUARY 15, 2024 • VOLUME 43 • NUMBER 2 • SUPPORT.EUGENEWEEKLY.COM • FREE EVERY THURSDAY!

EUGENE WEEKLY

WELCOME
TO THE
JUNGLE
(FOWL)

ALEX DAKERS
OF JUNGLEFOWL

Photo by Todd Cooper



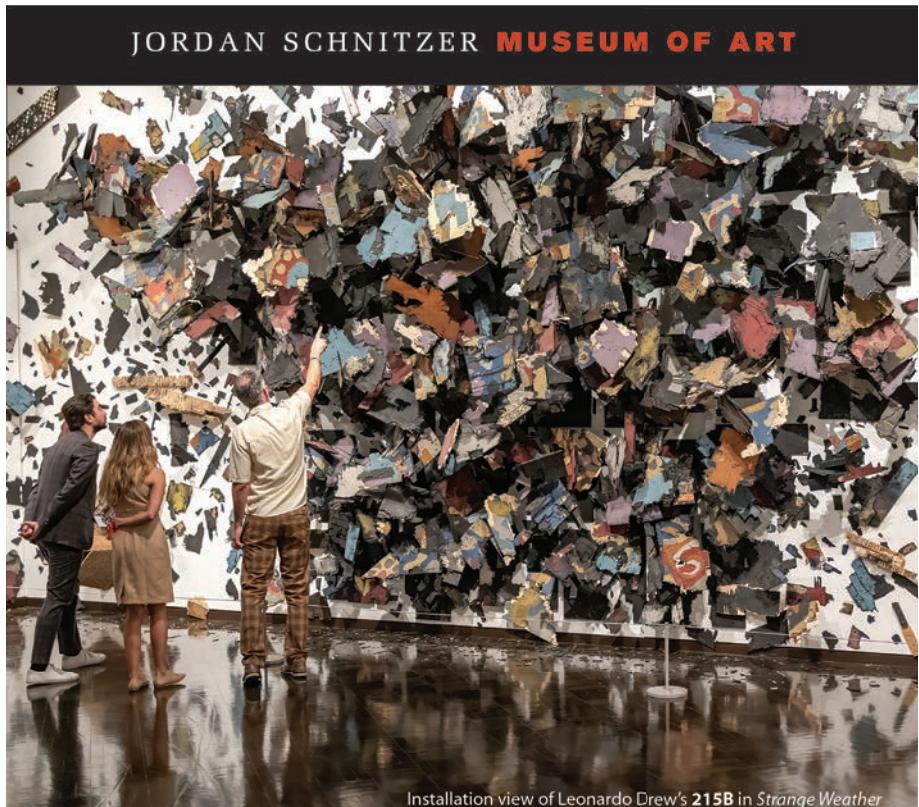
WE'VE GOT FUN AND GAMES (PLUS BISCUITS AND GRAVY, KOREAN MEXICAN FUSION AND MORE!)

**2024 Preview Film:
MY PARTNER**

Directed by Keli'i Grace

Saturday, February 17 at 6pm
at Art House Eugene

This organization is supported by funds from the Oregon Arts Commission, a state agency funded by the State of Oregon. This project is supported by the Oregon Cultural Trust.



Artist Talk | Leonardo Drew

In conversation with Jordan D. Schnitzer

Wednesday, February 21 | 6 p.m.

Location: PLC 180, reception to follow at the JSMA



Artist Leonardo Drew, in conversation with Jordan D. Schnitzer, discusses his career as an artist and his immense and powerful installation, 215B, currently on view in *Strange Weather: From the Collections of Jordan D. Schnitzer and His Family Foundation*. Although often mistaken for accumulations of found objects, Drew's sculptures are instead made of "brand new stuff"—materials such as wood, rusted iron, cotton, paper, and mud—that he intentionally subjects to processes of weathering, burning, oxidation, and decay. Whether jutting out from a wall or traversing rooms as freestanding installations, his pieces challenge the architecture of the space in which they're shown. Memories of his childhood surroundings—from the housing project where he lived to the adjacent landfill—resurface in the intricate grids and configurations of many of his pieces. Never content with work that comes easily, Drew constantly reaches beyond "what's comfortable" and charts a course of daily investigation, never knowing what the work will be about but letting it find its way, and asking, "What if...?" Drew is also known for his boundary-breaking work in printmaking, which is also featured in *Strange Weather*.

Leonardo Drew's visit is sponsored by Jordan D. Schnitzer



RSVP online at
<https://jsma.uoregon.edu/artist-talk-leonardo-drew>



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Place numbers 1-9 so that each row, column and 3x3 square has each number only once.

letters

PROTEST LEADS TO ACTION

I greatly appreciate the *EW* article on Eric Jackson. I credit his 2018 large Butterfly Lot camp with leading to the Safe Sleep sites. He forced the city and county to allow large homeless shelter camps.

I've been following the homeless issue for over 13 years and the history is clear: forceful protests lead to more shelter. Besides Jackson's camp, Occupy Eugene led to Opportunity Village and the SLEEPS protest camps led to the Rest Stops. For some reason, this clear pattern is hard for many homeless advocates to understand. They seem to feel that such confrontational protests are not nice.

We are at a bad place in Eugene with the homeless issue. One homeless advocate posted recently on Facebook that the city is crushing the homeless faster than we can save them. The de facto city policy on unsanctioned homeless camps is to keep them moving, and confiscate their belongings that they need to survive if they don't move fast enough.

Homeless advocates have been telling the city for many years that their policy is destructive, but our City Council refuses to listen. They represent the privileged middle-class

homeowners and business people, not the working-class poor. The middle-classers want the homeless out of sight and don't care about the consequences.

The Eugene mayor and council say they don't have enough money to create more shelters, managed by nonprofits, and then talk about spending \$15 million on a new ballpark. Their funding priorities are always pet projects that provide middle-class amenities, not what is necessary for people to survive.

We have told them that they need to designate legal spaces where the majority unsheltered homeless can set up self-managed tent camps, with the city providing porta potties and trash service. They won't do it. Mayor Lucy Vinis wrote in an email that allowing camps to stay in one place would create a mess. Forcing them to move also creates messes, and since when are messes more important than survival?

The council's war on the poor will eventually lead to a response in kind. History shows us that people do not accept oppression forever.

Lynn Porter
Homeless Action
Eugene

Jonesin' Crossword BY MATT JONES

©2023 JONESIN' CROSSWORDS (EDITOR@JONESINCROSSWORDS.COM)

Across

- 1. Ceremonial act
- 5. Angry
- 8. Toy manufacturer in a 2023 movie
- 14. Even, to Yvette
- 15. Sugary suffix
- 16. Kay Thompson's Plaza Hotel girl
- 17. Effect of ongoing muscle strain, maybe
- 19. Gas station brand
- 20. "God giveth, and the DMV ___ away" (memorable line from 1988's "License to Drive")
- 21. Skirt length
- 22. "Can I buy ___?" (request to Graham Norton on the U.K.'s "Wheel of Fortune")
- 23. Soda concoction that's not quite cream soda
- 29. Clothing
- 31. LAX postings
- 32. Prepared

- 33. Seal-hunting swimmers
- 36. Corned beef dishes
- 39. Business with wholly owned subsidiaries
- 43. Medium setting?
- 44. Alphabetically last Marx brother
- 45. "32 Flavors" singer DiFranco
- 46. World of Warcraft beginner, perhaps
- 48. Clean (up)
- 52. Description that spares no detail
- 57. Teachers' org.
- 58. Number after sieben
- 59. Magic Johnson's real first name
- 61. Sly question of confirmation
- 64. Repeat reference, or what the long theme answers demonstrate
- 66. Longtime Vogue

- photographer Richard
- 67. "Beds Are Burning" band
- Midnight ___
- 68. Inking
- 69. Fit in
- 70. Thirsty
- 71. MirÙ Museum architect Jose Luis ___

Down

- 1. Item for a markdown sale
- 2. Baja lizard
- 3. Chatterbox
- 4. Magazine with a palindromic name
- 5. Coffeehouse order
- 6. Mt. St. Helens output (which I was around for)
- 7. "Don't Go Breaking My Heart" duettist Kiki
- 8. High school class with basic welding
- 9. Echo responder
- 10. 2004 Britney Spears single

"I Remember That!"

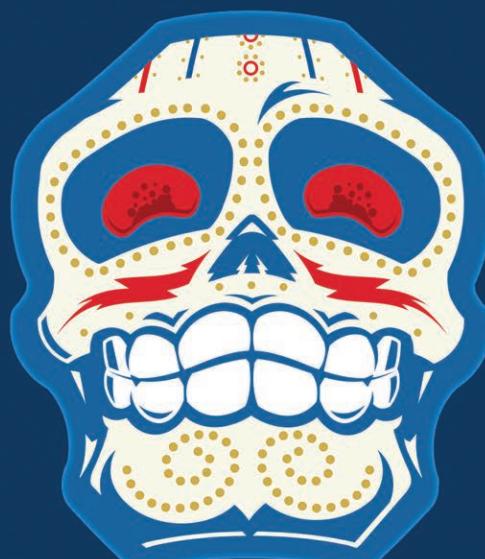
--returning the favor.

- 11. Tamera's "Sister, Sister" sister
- 12. "Cancel" PC key
- 13. Summer sign
- 18. Dirt bike's cousin
- 21. Gp. that publishes a scholarly style manual
- 24. "Snow Crash" novelist Stephenson
- 25. "Crazy stuff going on here"
- 26. Workplace-monitoring gp.
- 27. Sharp
- 28. Crafter's website
- 30. Word before yesterday
- 34. "Parks & ___"
- 35. Closing into a fist
- 37. Guitar intensifier
- 38. Identify
- 39. Academy in Colorado, briefly
- 40. Handout at a restaurant
- 41. Leave abruptly
- 42. "From Peru to ___ ..." (line from Enya's "Orinoco Flow")
- 47. 10 of 12, for short
- 49. Intrude upon
- 50. Airport winter need
- 51. Pull vigorously on
- 53. "Star Wars" character Calrissian
- 54. Respond to, as an order
- 55. "Hot in Herre" rapper
- 56. "QuÈ ___?" ("How's it going?")
- 60. Baseball card stats
- 61. The Last ___ ("Hot Ones" closing sauce, usually)
- 62. Suffix for reflect or reflex
- 63. Improv comedy pioneer Close
- 64. Fish and chips fish
- 65. Show on television

ANSWERS TO LAST PUZZLE

S	O	F	A	R		B	A	N	C		L	I	E	V
A	N	O	D	E		A	L	S	O		G	L	O	G
S	C	R	U	B		C	L	E	A		U	N	I	X
S	E	T	L	O		O	S	O				T	R	I
D	O	Z	E	N		R	E	S	R			I	O	D
I	P	O	D			T	H	I	Y			T	W	A
N	E	O				S	U	F	F					
F	E	D				H	U	M						
A	P	P				E	R	E						
N	U	C				V	I	C						
N	O	S				E	T	C						
A	T	T												

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Our Justice System and Democracy in Peril

THE NOVEMBER ELECTION IS ALL THAT STANDS BETWEEN US AND A DICTATORSHIP

Acritical foundation to our democracy is an independent justice system which impartially dispenses justice to and for the people without regard to status, pedigree, political persuasion, wealth or lack thereof, or other consideration which tilts the scales one way or the other.

I have served in this system for 51 years as a prosecutor and judge and have a perspective that may be of value in these days when, frankly, the entire justice system is under siege and in peril from a concerted movement by powerful interests to topple and control it to serve their own purpose regardless of fairness, equities or truth.

The media has reported an avalanche of threats and violence against those within our justice system, including prosecutors, victims of crimes, witnesses, jurors, judges and their staff. These have escalated and become increasingly commonplace when court proceedings involve certain powerful political figures who either instigate or fail to condemn the threatening conduct of their followers. For example, they use media to inflame the actions, calling out witnesses, describing them as liars, denigrating judges and defying their orders designed to maintain order in the courtroom (such as when loudly muttered disparaging comments might be heard by those seated in the jury box who will decide the case).

The cumulative impact of such strategies is to erode the solemnity of the law itself, turning the process of trials into mud fights and intimidating those integral to the goal of the process — arriving at the truth and rendering a just result — in the hope of causing them to fail to perform that sworn duty.

Make no mistake, this is also a grave threat to the integrity of our nation's duty to all the people to serve them in accordance with all the due process that our Founders entrusted us with in our Constitution. Such aggression towards our justice system will likely deprive the people of their rights to a neutral forum to resolve conflicts and will almost inevitably lead to violence as an alternative.

In addition to the threats of violence already directed

at the participants in our justice system, there is evidence that efforts exist to corrupt the system by bestowing gratuities and gifts on key decision makers in that system as well. Clearly, that would impact the public confidence in the integrity of decisions emanating from institutions which permit such practices. Failing to meaningfully act to prevent such practices could accurately be described as self-inflicted wounds.

Yet the Supreme Court refuses to enact ethical rules that are binding on its members, even after those reports of some members' receiving gifts from wealthy donors with interests in cases before the court. This can only lower confidence in the court's impartiality and the rule of law itself. The judiciary itself must elevate its standards to avoid even the appearance of partiality in its rulings. (I wish to emphasize that lower courts have such binding ethical rules, begging the question of why the Supreme Court does not.)

The judicial branch is a key foundation in our constitutional democracy. Each foundation must be healthy for our government to survive, and we must strive to keep them healthy. And each political party, like each branch of government, must have within them personnel who serve and are loyal to the Constitution that is the supreme document that has guided this nation for over two centuries.

When a candidate for the highest office in the nation expresses contempt for that document and cites dictators who condemn our democracy, when one of our political parties fails to contradict him, when our justice system itself is threatened and in peril, it is urgent for all of us to recognize the danger to our freedoms and rights and be active in protecting them.

If we fail to do so, we become spectators to the conflict being waged over the form of government we will live under after the elections in November 2024. We have never faced such an existential threat to our republic since the Civil War. That conflict was waged over slavery, and today we are faced with the prospect of the political enslavement of our entire population under the tyranny of dictatorship.

For those who think some of my remarks are exaggerated, my response is that they are based in large part on evidence from the mouth of the would-be dictator himself in his speeches and the refusal of his party to contradict his goals or distance themselves even one iota from them. In the Civil War we fought for freedom from enslavement. Will we do the same today, when we don't have to go to war, but simply to the polls to keep us free?

Here are a few more pieces of evidence from the horse's mouth:

1) In March 2023, the former president referred to himself as "Retribution."

2) In December 2023, when he was asked, "Under no circumstances — you are promising America tonight — you would never abuse power as retribution against anybody?" the former president replied, "Except for Day One" and "After that, I'm not a dictator."

3) He has endorsed The Heritage Foundation's Project 2025 to replace all critical federal employees with hand-picked servants swearing allegiance to himself rather than our Constitution. That's in itself a recipe for another Fuhrer model dictatorship. (So much for a one-day reign.) His intention to fill the Department of Justice with those subject to following his orders will extinguish any semblance of fairness or requirements of evidence to trigger criminal proceedings against his perceived enemies.

Finally, we have been forewarned. If we do not vote for democracy this coming November, that will be taken as affirmation of all the plans to cancel the current form of our government and replace it with the government he has promised to deliver in its stead, and we ourselves will be responsible for failing our duty and depriving our posterity of the freedoms we inherited from all those who passed it down to us, including those who died to do so. I hope we do our duty.

Thomas Coffin is a retired federal magistrate judge for the U.S. District Court for the District of Oregon and a former professor at the University of Oregon Law School. Thomas retired in 2016 after 24 years on the bench, prior to which he had a career as a federal prosecutor spanning 21 years. He is married with seven children.

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COMMUNITY GOOD

It was so good to have you back in print this week! Thank you for sharing all of the feel good stories of our community rallying together to support EW. I would like to find out the name of the downtown bar that was housing folks during the ice storm. I know that they were asking for donations from the community and I am sure many people would gladly help.

*Melissa Ivan
Eugene*

Editor's Note: It was Big City Gamin' that offered up a warm space to the unhoused during the January ice storm. You can find the bar and gaming lounge at BCGEug.com, 1288 Willamette Street.

NO TIME TO WASTE ON POWER

Three weeks ago, a four day ice storm settled over the Willamette Valley causing widespread power outages, preventing mobility, hampering rescue efforts, and exemplifying the power Mother Nature has in shaping our lives. I applaud the expeditious efforts of local utilities in restoring power.

Events like this should be used as a learning tool in determining resiliency in our power generating system. Locally generated energy through multi sourced rooftop and community solar systems and battery storage, coupled with micro grid technology, would keep power energized to participating neigh-

borhood communities.

Locally distributed renewable energy keeps power generation near the point of consumption, increasing odds against outages and reduced transmission losses. Smart grid technology can detect and respond to outages more efficiently and increase resiliency in the distribution system. Virtual Power Plant systems incorporate solar arrays with battery storage, EV battery, and smart thermostats in maintaining resource adequacy much like a traditional power plant with the utilities control.

The Inflation Reduction Act provides funding to develop and expand publicly owned renewable energy generation such as community and rooftop solar

and battery storage systems. Municipalities and local utilities should work collaboratively with the public, industry and commercial businesses, community partners and organized labor groups to develop and implement renewable energy projects.

I urge utilities to make these systems part of their future Integrated Resource planning programs. Locally generated renewable energy systems with micro grid capabilities may be the remedy in the next big weather event to keep electricity flowing to its customer base. The latest ice storm demonstrated we have no time to waste.

*Jim Neu
Eugene*

Meat & Seafood

Sundried Tomato Pesto Turkey Sausage	Capella Made	Links	RAW PEELED DEVEINED Prawns	13-15 per lb Previously Frozen	\$10.99 lb
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Deli

Polenta Pesto Gratin	Capella Made	Paella	Cascadia Creamery	Sawtooth, Glacier Blue or Sleeping Beauty
\$6.59 lb	WHEAT FREE	\$8.19 lb	WHEAT FREE	\$22.99 lb

Beverages

JUST ICE TEA Iced Tea	GTS	Adaptogenic Tea or Kombucha	ROGUE	Pale Ale
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Assorted Varieties		Assorted Varieties		

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natural Factors	Ultimate Probiotic 12/12 Formula	30% off 60 or 120 cap
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Cheese

MiTICA® Drunken Goat	\$18.99 lb
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CASCADIA CREAMERY Sawtooth, Glacier Blue or Sleeping Beauty	\$22.99 lb
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Wine & Beer

Champagne Sale While Supplies Last	De Reyve Blanc de Blanc	JACQUES LORENT Brut 2012
	\$29.89	\$37.79

ROGUE Dead Guy Ale	\$10.99 6/12 oz +dep
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Produce

ORGANIC NW GROWN Comice Pears	\$1.49 lb
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ORGANIC Tangerines TANGO, TDE, PAGE OR MURCOTTS	\$2.69 lb
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ORGANIC Blueberries	\$4.59 pt
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ORGANIC Kale All Varieties	\$1.69 ea
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ORGANIC Cucumbers	\$1.89 lb
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ORGANIC Asparagus	\$3.49 lb
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ORGANIC Heirloom Tomatoes	\$3.69 lb
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Welcome Back EW!
So good to see ya!

Grocery

Stacy's Pita Chips	\$4.99 10.25 oz
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Pita Thins	\$6.69 15.6 oz
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Taco Sauce redduck	\$4.99 8 oz
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Ketchup	\$5.99 14 oz
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MEKHALA Asian Pastes	\$4.49 3.53 oz
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Montebello Artisan Pasta	\$3.69 16 oz
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CALIFORNIA SELECT EV Olive Oil	\$10.99 12.7 oz
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\$14.99 25.4 oz

Chilled Foods

Nancy's Cream Cheese	\$2.89 8 oz
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Sour Cream	\$3.39 16 oz
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Toby's Dressings	\$5.49 12 oz
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feel good foods GF Egg Rolls or Potstickers	\$7.49 9-10 oz
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English Muffins Sprtd Grain	\$4.99 16 oz
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Cinn Raisin	\$5.99 16 oz
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Frozen Foods

OG Salsas Red	\$3.09 16 oz
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OG Sour Cream	\$4.15 24 oz
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Grn Med	\$3.45 14 oz
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OG Bean Dips Black or Mexicali	\$3.45 14.4 oz
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Drug Reform on Trial

MEASURE 110 FACES THREAT OF REPEAL OR REVISION AFTER BEING BLAMED FOR OREGON'S OPIOID CRISIS

By Emma J Nelson, Brianna Murschel, Amelia Winkelman and Ellie Graham

Oregon legislators are preparing to dismantle the voter-approved reform of how the state deals with drug addiction.

Bills taking shape in Salem would once again make it a crime to possess small amounts of heroin, methamphetamines and other hard drugs. Oregonians decriminalized drug possession in 2020 when they approved Measure 110 with 58 percent of the vote.

The measure's backers argued more treatment, not jail time, was a better prescription for people addicted to opioids.

Since then, Oregon has been swamped by an unprecedented opioid crisis. The state saw 280 opioid overdose deaths in 2019, according to the Oregon Health Authority. Three years later, the toll hit 956. The numbers aren't in for 2023, but the trend shows the state was headed to break another record.

Politicians now blame Measure 110 for the rising rates of overdose deaths. In January, Rep. Rick Lewis, a Republican from Silverton, captured the conventional wisdom in Salem when they blamed the reforms for the current crisis.

"The citizens of Oregon understand the failures of Measure 110," Lewis said in a statement. "We see the results on the streets, in the unacceptable overdose death rate, and in the catastrophic consequences to our communities, to public safety and to livability."

But there's a side to the story most Oregonians aren't hearing: Data-driven research suggests Measure 110 isn't the culprit and that doing away with low-level drug possession laws neither unleashed the crisis nor made it demonstrably worse.

On Jan. 22, RTI International, a North Carolina-based research institute, hosted an all-day symposium in Salem to examine Measure 110's effects on Oregon. RTI's work is



Photo by Brianna Murschel

funded by Arnold Ventures, a Houston-based foundation that has championed Measure 110 and other drug-reform law efforts. (An Arnold Ventures affiliate, for example, gave \$700,000 to Drug Policy Action, a national advocacy group, to support Measure 110's passage.)

The symposium brought in a wide array of voices — 16 speakers from research centers including the University of Southern California, the University of Michigan and Brown University. The panelists also included experts who focus their work on harm-reduction policies.

A single day's presentation of the leading research can't by itself unpack the complexities of Oregon's overdose crisis. However, the symposium's highlights offer a sense of balance to the current debate over Measure 110's future.

Overdoses in Oregon were already on the rise before Measure 110 passed.

One clear message from the symposium: Overdoses in Oregon were already on the rise before Measure 110 passed.

Presenters at the symposium noted that the increase in opioid overdoses that Oregon is seeing today started in 2019. By 2020, the year voters passed Measure 110, the death rate for opioid overdoses had already increased by one-third from only five years earlier.

They also noted street-level fentanyl was already taking hold in Oregon.

Fentanyl is a powerful opioid often used by physicians to treat severe pain. Its tiny grains are 50 times more potent than heroin, and that puts users at far greater risk of overdose, according to the Centers for Disease Control and Prevention. Illegal drugs containing fentanyl can include pills produced in drug labs or mixed with other drugs, such as meth, cocaine and heroin. Researchers say many people who overdose have no idea that fentanyl is present in the drugs they're taking.

"It is possible for someone to take a pill without knowing it contains fentanyl," the Drug Enforcement Administration reports. "It is also possible to take a pill knowing it contains fentanyl, but with no way of knowing if it contains a lethal dose."

The fentanyl wave slammed into Oregon just as Measure 110 took effect.

Starting in 2014, fentanyl as a street drug swept across the U.S. from east to west, with states such as Maryland and New Hampshire first witnessing fentanyl playing a significant role in overdose deaths.

Researchers can track fentanyl's impact with federal data that indicate which opioids were linked to overdoses. The data show it took five years before the wave reached the Midwest and Western states such as Oregon.

In 2016, data from the RTI symposium show, fewer than one out of 40 overdoses in Oregon involved fentanyl. The most recent data show fentanyl now plays a role in nearly half of all overdoses.

So when was the fentanyl tipping point in Oregon?

Brandon del Pozo, a former police officer turned Brown University professor and researcher, told the symposium that the data show Oregon experienced its first "fentanyl supply shock" in the first three months of 2021 — right as Measure 110 went into effect.

"Fentanyl is not only the apex predator of people who use drugs," del Pozo says, "it's the apex predator of confounding variables and drug policy."

slant

• We got a note from a reader who heard about us through all the media coverage of the community's efforts to keep this paper around. **They said they teared up reading about all the fundraisers around town.** Us, too! And we are not even done yet! In the dark days after we stopped printing, Nothing But Bundt Cakes dropped off some sweet treats, Chicken Crossing offered to drop by with food, Eugene Animal Hospital offered to make sure the pets of laid-off staff didn't lack for veterinary care. And we can't even fit all the names of all the folks who contributed onto a page. And this weekend, **255 Madison** is putting on three days of live music, raffling gift baskets and donating \$1 from every beer, wine and cider sold all weekend to keep the *Weekly* around (see our story online). How the heck do we say thank you? Beyond showing back up and putting this free paper back in your hot little hands!

• **Did you lose some trees to the January ice storm?** The folks at Friends of Trees tell us that at 10 am Feb. 17 they will be giving away more than 1,000 trees and 600 native shrubs, bulbs, wildflowers and some fruit trees in the parking lot of International Paper in Springfield. FOT says that last year, all the trees were gone in 40 minutes so this year they have more than twice as many plants.

• We hear from a fan that the **Eugene Ballet's performance of Gatsby with OrchestraNext** drew a standing ovation last week. Not too long ago, in the height of the COVID pandemic, we were not sure the ballet would survive in Eugene, but happily it did, and our city and its arts scene is the better for it.

• **In case you've missed it: Embattled 4J Superintendent Andy Dey** is facing an investigation into whether he targeted a grad-school teacher for discrimination and retaliation. Dey has not responded to our requests for comment, and his office has ignored our repeated requests for two very public records: Dey's current annual salary and a copy of his contract. We'll keep asking —

and letting you know if they ever respond. The 4J School Board — while declining to acknowledge an investigation even exists — must decide what to do with the complaint and Dey. Meanwhile, the 4J board did vote at a recent meeting to drop about \$3 million on a building that needs \$10 million in repairs at its Feb. 7 meeting using one-time COVID-19 relief money.

• **What happened to Oregon Duck basketball?** Just a few years ago, both the men and the women were regulars in the NCAA tournament and won some big games in the Big Dance. This year, the women again look to have no shot at the tournament, and the men will have to get better quickly to make the tournament. Fortunately, Dana Altman's teams always seem to play well after Valentine's Day, so there's hope.

• **No City Club of Eugene** meeting this Friday, Feb. 16, because of the Monday Presidents Day holiday. The next meeting is Feb. 23 at the usual room at the Inn at the Fifth. City Club returns Feb. 23 with a program on youth suicide rates, which are higher in Lane County than statewide.

Researchers also argued that Measure 110 did not make Oregon's overdose rate worse than it would have been otherwise.

Oregon is the only state to have decriminalized drug possession. If Measure 110 affected overdose death rates, Oregon's opioid death rates would look significantly different than other states that still made drug possession a crime.

But that's not the case, according to three studies presented at the symposium.

In September 2023, Spruha Joshi, assistant professor of epidemiology at the University of Michigan, and six co-authors published a study that used the experiences in 48 other states to predict how Oregon's overdose rates would have turned out if the state had not passed Measure 110. The study, which appeared in a *Journal of the American Medical Association* publication, then compared Oregon's actual opioid overdose death rates.

"We see no difference in sort of what would have happened in Oregon if Measure 110 had not been in place," Joshi told the symposium.

Joshi noted the published study covered only one year after Measure 110 passed, but that she has continued to track data since then, and her conclusions have stayed the same.

Alex H. Kral, an epidemiologist and RTI International researcher, told the symposium his research examined how Oregon's overdose rates compared to its neighboring states, which experienced the impact of fentanyl arriving around the same time.

"If it was just Measure 110 in some way, you would see Oregon look very different than the rest of those states," Kral said. "Oregon's looking just like its neighbors, so it can't be Measure 110 that's responsible for this one way or the other."



A PARTICIPANT, DRESSED IN A PRO-HARM REDUCTION HOODED SWEATSHIRT, ASKS THE PANELISTS A QUESTION

Photo by Brianna Murschel

Del Pozo's research comparing Oregon to other states reached the same conclusion. Oregon, del Pozo added, is "surprisingly mundane when it comes to the ability of fentanyl to interfere with drug policy and take human lives."

Del Pozo said his research suggests that recriminalizing drug possession will not lower overdose rates.

Washington law made possession of heroin and other drugs a felony until February 2021, when the state supreme court struck down the law as unconstitutional. The court ruling left Washington with no law against drug possession for about four months until the Washington Legislature passed a new law again making possession a crime.

Washington's overdose rate didn't drop when drug possession was made a crime again. Del Pozo said just the opposite happened.

"Fentanyl was still tightening its grip on Washington, and overdoses were on an inexorable rise," del Pozo writes in an email. "Decriminalization and recriminalization weren't going to stop that, and recriminalization certainly didn't slow it down, either."

The researchers noted the limitations common to all such studies. In many cases, their data extended only through 2022. They also say that it's too soon to see any effects of the increased drug treatment services promised under Measure 110.

Much of the funding for treatment programs didn't go out from the state until mid-2022, and panelists say they lack the data to see whether those programs have had any impact on overdose rates.

The symposium received scant news media attention, but some news outlets have noted the research. The *Salem Statesman Journal*, KGW-TV in Portland and Portland newspaper *Street Roots* focused reporting on people experiencing homelessness. *Oregon Capital Chronicle* and *Willamette Week* have also reported on RTI research in the past. On Feb. 8, *The Lund Report*, a news site that covers Oregon's health policy, provided an analysis and critique of the research presented at the symposium.

This week, Kral tells *Eugene Weekly* that he doesn't know if the research made public at the symposium has had any effect on the debate over Measure 110.

"We want legislators and the general population of Oregon to understand and know research findings with respect to M110," Kral writes in an email. "When comparing to neighboring states, the data are clear that M110 has not been responsible for any changes in overdose deaths or crime."

He adds, "It is too early for us to know whether M110 is meeting its intended goals. Fifty years of drug criminalization doesn't get reversed in three years."

This story was developed as part of the Catalyst Journalism Project at the University of Oregon School of Journalism and Communication. Catalyst brings together investigative reporting and solutions journalism to spark action and response to Oregon's most perplexing issues. To learn more visit Catalyst.Journalism.uoregon.edu.

Healing Climate Trauma & Building Resilience

Just after the horrific Maui fire last summer, an enthusiastic, overflow crowd packed into our neighborhood meeting on disaster preparedness. Outside ash and smoke drifted in the air. The presenters were excellent, discussing The Big One, the massive earthquake that could hit at any time. They described potential wildfires that could engulf our neighborhoods, like the Labor Day megafires of 2020, or infernos that burned Paradise, CA and Talent, OR. The Eugene Police Community Liaison said in a rapidly moving wildfire, you may have to leave behind all your possessions, including your car, and run for your life.

In January, a major ice storm wreaked widespread destruction and injury throughout our community, almost a repeat of the storm of 2016. The heat dome of 2021 killed hundreds in the Pacific Northwest and Emergency Rooms treated heat exhaustion victims by putting them in body bags packed with ice. Fire season now straddles late summer and early fall, making our air hazardous to breathe. These climate calamities will not only continue, but will become more frequent and more severe, causing more stress and trauma.

Fortunately, local author Bob Doppelt, provides a roadmap for effective and practical action to cope with these mental/emotional impacts in his new book: [Preventing and Healing Climate Traumas](#).



1. Please see Bob Doppelt's 4/20/23 column in the Eugene Weekly: <https://eugeneweekly.com/2023/04/20/be-prepared/>

Doppelt first describes our present situation: "the accelerating climate-ecosystem-biodiversity mega-emergency." Even if we manage to slash greenhouse gas emissions our planet will continue to heat, generating steady climate-related disasters and escalating stress and trauma at individual, neighborhood and community levels. This in turn spawns hopelessness and "vast individual distress and traumas," and even intergenerational traumas. **Welcome to what Doppelt calls the "Traumacene."**

To keep our society from buckling under this wave of trauma, we need to address it directly. **A public health approach is the most comprehensive and effective way to build mental wellness and transformational resilience, that is "the ability to turn change, disruption, stresses and shocks, into opportunities, new strengths and innovation."** This is the theme of the book.

Doppelt correctly argues that our mental health system is not up to the challenge as it is underfunded and totally overwhelmed by the current wave of emotional distress. Public health, on the other hand, emphasizes prevention and brings the necessary systematic and comprehensive approach at the population level. **Increasing public awareness of emotional and mental factors and strengthening social connections will mitigate the impact of this crisis. Community is medicine.**

It is up to us as community members and organizers, to become educated about trauma and learn basic body awareness, grounding techniques and breathing exercises that reduce stress and anxiety. We can learn to become stronger through adversity-based growth. We then coach our neighbors and community leaders, building community wide programs that strengthen resilience and mental wellness.

The Oregon legislature has approved building Resiliency Hubs to increase both physical and emotional resilience.

Preventing and Healing Climate Traumas

Much of this book describes how to build **Resilience Coordinating Coalitions (RCCs)**.

- Establish goals, objectives, strategies and action plans. Build social connections across boundaries.
 - Cultivate literacy about mental wellness and resilience and establish ongoing opportunities to heal from distress and trauma.
 - Track progress, ensure a just transition, learn, improve and plan for the long term
 - And finally, link to a global movement
- Doppelt provides handy checklists in each chapter.

In other words, Community Organizing 101 with the added focus of strengthening mental/emotional wellness. Such community organizing is needed now more than ever not only because of the broad environmental crisis, but for the many issues that plague us. **An excellent example of local resilience and organizing is the community coming together to help the Eugene Weekly through its recent fiscal setback.**

In my experience, what makes community organizing interesting is people and building social connections. **Doppelt's innovative approach puts the emphasis squarely on people, our mental/emotional well-being and our social bonds in building healthy and resilient communities. Such humanism is innovative, practical and perhaps our best hope for survival.**

Chuck Areford volunteers with 350 Eugene and worked at Lane County Behavioral Health for many years.

It Must Be the Climate

PAID ADVERTISEMENT

Eat Cheese, Feed Local

FOOD FOR LANE COUNTY'S 10TH ANNUAL GRILLED CHEESE EXPERIENCE

By Amelia Winkelman

From poutine to strawberry habanero-inspired sandwiches, the 10th Annual Grilled Cheese Experience's menu includes every crispy-crunchy, ooey-gooey grilled creation a cheese fantasy could encompass. With multiple restaurants offering gluten and dairy free options — and even pressed juice at Lovely in Springfield — there are no excuses for missing out on this unique taste of the Eugene area.

Last February, FOOD For Lane County, the second largest food bank in Oregon, raised more than \$25,000 with the event, Dawn Marie Woodward, FFLC's media relations coordinator and Grilled Cheese Experiences organizer, tells *Eugene Weekly*.

The nonprofit distributes donated and purchased food to 30 different food pantries in the county and assists about 85,000 people per year with its services. Those in need of healthy and nutritious foods can pick up a box at any of FFLC's partner agencies.

"There are just so many factors why somebody needs extra help with food, and we just need to be there as a food bank, to be available. We're a community resource that people can lean on," Woodward says.

There are 31 restaurants participating in the Grilled Cheese Experience this year. They all took on the challenge of creating and serving different versions of the



BACON JAM PHILLY FISH GRILLED CHEESE BY
FISHERMAN'S MARKET (ONLY AVAILABLE AT
7TH AVENUE LOCATION)

grilled cheese sandwich. Some concepts are more abstract, like O' My Mini Donuts' sweet and savory cheesy donuts, while others are creative additions to the prototype. Many restaurants have multiple options, and Hop Valley Brewing in Springfield is offering a different sandwich everyday until Feb. 24, when its "best sellers week" begins.

For every sandwich sold, the restaurant donates \$2 to FFLC, which it uses to produce four meals. While the event is focused around grilled sandwiches, O' My Mini Donuts isn't the only exception. Lovely is donating for each sale of pressed juice or any grilled sandwich on their menu, and Jazzy Sammies' experience menu includes a breakfast wrap, chicken parm, fried mac and cheese balls and potato croquettes.

Fisherman's Market has been a part of the GCE for the past 10 years because "giving back to the community through food" is what it does, Rob Keiser, the general manager says. This year, its sandwich is a parmesan-crusted variation of a bestseller with Philly fish on fresh sourdough bread complemented with caramelized onions and bacon jam.

With each sandwich purchase, there's the option to collect one sticker to add to a "GCE Passport" for the chance to win prizes. The grand prize, valued at \$250, is two VIP tickets to Chef's Night Out on April 8, a FFLC-hosted event with mini bites and sips from restaurants around Eugene. Five stickers earn one entry into the prize drawing. Passports are not essential for grilled cheese eating, but it's not too late to start a collection.

Be on the lookout for "cheesy royalty," aka someone dressed up in a foam cheese crown and cheese slice costume. Location hints are on the GCE Facebook page. When found, they give out cheesy royalty stickers that come with the chance to win another set of prizes, including an "ultimate grilled cheese kit."

The winner of last year's Grilled Cheese Experience, Red Barn Deli, which is part of Red Barn Grocery, constructed "The Grown Up Grilled Cheese" packed with grilled onions, fresh tomato, provolone, cheddar and havarti cheeses, and either bacon or tempeh. It's originally arranged between two slices of sourdough bread, but there's an option for both gluten free breads and bagels. Red Barn can also make it dairy free or vegan.

"Red Barn is really interested in supporting the community that it's in," Sasha McArthur, one of its sandwich makers says. "That's what we're all about, getting good food to good people and allowing opportunities for connection."

The Grilled Cheese Experience runs through Feb. 29; get all the info at FoodForLaneCounty.org

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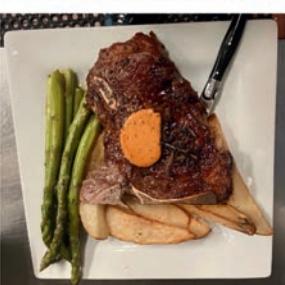


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CHICKEN RULES EVERYTHING AROUND ME

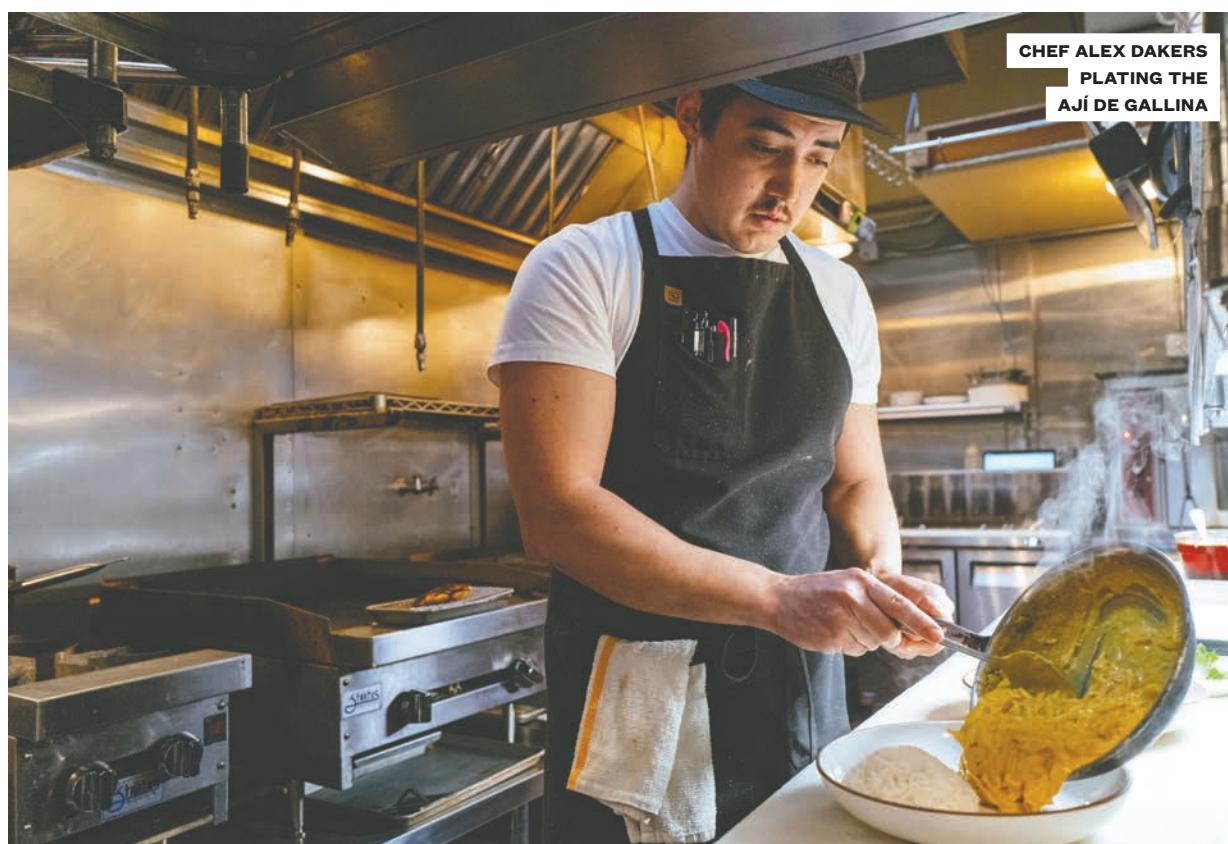
FORMERLY IZAKAYA MEIJI, JUNGLEFOWL AIMS TO GIVE CHICKEN THE PLATE IT DESERVES By Emerson Brady

On Oct. 4, Eugene's beloved onigiri-Western restaurant and bar Izakaya Meiji announced on Instagram that it was closing its doors for good. Hundreds of hangry people flooded the comments section of the post, grieving the closure, blaming each other and demanding an answer as to how a restaurant with a consistent waitlist every Friday night could close?

No more than 24 hours later, Meiji went back on Instagram to reassure the general public that the closure could be better described as a rebrand and urged Meiji fans to look out for its new project centered around poultry, *Junglefowl*.

A majority of the formerly hangry Instagram commentators let out a sigh of relief that this wasn't so much a goodbye as a makeover.

Head chef and manager Alex Dakers says that after the pandemic, dining culture — for better or for worse — changed. "People were eating out less frequently and drinking a lot less," Daker says. "Because of the way dining culture changed, combined with all the pandemic changes, it just felt better to honor its legacy by cutting it right there and starting something fresh to match the new reality of dining."





Dakers and his team gave themselves 10 days to close Meiji and open Junglefowl, which he says can only be described as "hectic."

Fortunately for Junglefowl, this wasn't Dakers' first rodeo opening a restaurant. Since starting his career as a chef when he was 18, Dakers has been a part of countless restaurant openings, including Tailored Coffee, Yabai Nikkei and Oregon Electric Station, to name a few. Dakers says, "When you open a restaurant you always have an idea of what you're doing, and then you realize what you're really doing."

Dakers set out to create a menu that draws on a variety of cultural traditions, with chicken being the star of the show, hence the name "Junglefowl," which is the wild bird that domesticated chickens descend from. Vegetarians will be delighted to find miso eggs still on the menu and an array of new dishes like fried enoki mushrooms.

"In other countries, chicken is not treated like a second tier protein like it is treated here," Dakers says. "A lot of

times chicken is a total star and not only taken care of in how it's prepared, but also with how it's raised to the point where you can eat it raw."

Dakers recalls going to Japan a few years ago as a turning point in the way he viewed chicken. "It was the first time I started to see chickens treated and prepared in a variety of ways and being so incredibly delicious that I realized it was kind of like people who don't like vegetables because they only had vegetables that were cooked badly."

He says that one of the cuts they're doing is a classic thin chicken breast with the skin left on as it's being cooked to keep the chicken moist and render the fat. He says he uses that method of cooking for the Seven-Spice Chicken, which is inspired by a combination of Cajun and Chinese five-spice seasoning, and is paired with salsa verde and carrots.

One of the ways that Dakers is able to try a variety of methods in cooking chicken is by purchasing it locally

or using Central California-based Mary's Free-Range Chicken, which is recognized as a better and widely available place to buy free-range chickens due to the company's emphasis on good animal welfare practices. Utilizing local farms and/or Mary's allows Dakers and his team to butcher the chicken themselves, thus having more control over the cuts and preparation.

"What we're trying to do is take the care and extra steps that you would in making a great steak dish or fish or duck and applying that to chicken," Dakers says.

He understands that there will be chicken haters, but he's confident that they, too, will come around to appreciate all that chicken has to offer. "Hopefully when four of their friends tell them how good it was, they're going to jump on the bandwagon and check it out."

Junglefowl is at 345 Van Buren Street, open 11:30 am to 10 pm every day Thursday through Tuesday, closed on Wednesday. 541-505-8804. JungleFowlEug.com.

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Off the Rails in a Gravy Train

CASCADE BISCUIT KITCHEN SERVES UP BIG SOUTHERN DISHES By Henry Houston



LUCKY CLUCKER

For years, Bartolotti's in Springfield was a glimpse of an East Coast Italian restaurant, almost a real world peek into a Billy Joel song. But the Main Street restaurant has turned in its "Scenes from an Italian Restaurant" ambiance to a taste of Appalachia with its change to Cascade Biscuit Kitchen.

Cascade Biscuit Kitchen, which opened October 2023, is the product of owner Steve Shinn's desire to bring a taste of Southern cuisine to Springfield's ever-growing Main Street. Like he did with Bartolotti's, Shinn has spent time perfecting recipes that reflect tradition to evoke nostalgia in his customers.

Shinn's passion for Italian food goes back to his family, but he found his love for Southern food while living in the Southeastern U.S. Specifically, he found the potential of biscuits and gravy at the Biscuit Head restaurant in Asheville, North Carolina.

"The concept has been in my head for the past 10 years," Shinn says. To scratch that Southern itch, whenever he and his family go to Portland, they visit the popular restaurant Screen Door. "It just seems silly that we don't have that here."

When Shinn opened Cascade Biscuit Kitchen, he says

he had some concerns about what his neighbors would think about a menu with biscuits and fried chicken on the menu. But he sees his restaurant as offering something different. "I call this 'blue collar brunch,'" he says.

Shinn didn't develop a biscuits and gravy recipe overnight. He took time perfecting it, attempting to even win over his aunt-in-law in rural Tennessee. He recalls that she liked his biscuits and gravy but could tell it wasn't made by a Southerner. "She could tell that it had shallots in it," he laughs.

Shinn spent time studying what makes a Southern biscuits and gravy recipe great.

What's essential, he says, is cooking the sausage patties in a skillet, taking them out, and using the grease for the gravy. But to keep the base vegetarian, Shinn says the restaurant adds the sausage and pork fat — or mushrooms — afterward.

An order of biscuits and gravy isn't just one menu item at Cascade Biscuit Kitchen. The restaurant takes these two items and lets them shine alongside other hearty dishes. Take the Lucky Clucker, a stack of fried chicken, thick slabs of bacon between two biscuits, all surrounded by a sea of gravy that somehow doesn't drown out the flavors of the rest of the dish.

Cascade also has a Creole gravy, which Shinn says can sometimes confuse people new to it. Because of its tomato base, it can look like marinara sauce, but Shinn uses the dairy-free gravy for the catfish, shrimp and oyster menu items. That Creole gravy is what he says can win over people for sticking with traditional recipes.

"The Creole gravy is kind of a low-hanging fruit, but I've had plenty of people from that region go, 'This is exactly what it's supposed to be,'" he says. "If someone's from Louisiana and they see Creole gravy on the menu, they don't want my Northwest interpretation."

Shinn recommends following up with an order of beignets, which are made in house with a little bit of a deviation from what you'd find in New Orleans.

"We kind of put, in my opinion, a Northwest spin by serving them with marionberry preserves," Shinn says. In New Orleans, he says, the squares of fried dough "just get served with a cup of coffee and a bunch of powdered sugar."

Although Shinn probably won't make gravy with shallots again, he says Cascade Biscuit Kitchen will have some Pacific Northwest tweaks to menu items as specials, such as a Benedict pizza, a way to bring the two worlds of the former Bartolotti's pizza oven and Cascade's breakfast.

Even with the identity switch to Appalachia from Italian, the Main Street restaurant is continuing its Italian predecessor by moonlighting as a ghost kitchen focused on a limited Bartolotti's menu. And in the spirit behind both kitchens, whether it's the daytime biscuit restaurant or a to-go-oriented Italian kitchen, Shinn is keeping his vision focused on traditional dishes rather than creative chef interpretations.

"I want that comfort. I want that nostalgia," he says. "I don't want to make a bolognese that is unlike any bolognese that you've ever had. I want you to come in and get what you wanted."

Cascade Biscuit Kitchen is at 330 Main Street in Springfield. Hours are 8 am to 2 pm every day. For more information and how to order Bartolotti's menu to-go, visit both restaurants on Instagram and Facebook.



CHICKEN AND WAFFLES

Fuse Your Taste Buds

TACO MOGO BRINGS A REVITALIZING EXPERIENCE OF INGREDIENTS TO DOWNTOWN EUGENE By Melvin Bravo

Imagine binding a taste of two cultures that are 7,000 miles apart, each with a distinct culinary background and palate — a sapid combination that removes each region's borders and lets us in.

Well, think no further, Eugene, and grab a seat at Taco Mogo, the Korean-Mexican restaurant on Pearl Street that offers a unique blend of two disparate cultures that are big on food.

"Everything came up with the sauces. It's Mexican, but the sauces are mostly Korean mixed," says Yoon Bigot, Taco Mogo owner and cook.

The heart of the Taco Mogo dishes are Korean-influenced but with a Mexican twist, Bigot says. The dishes have all the familiar items found in the Latin American country — tacos, burritos, birrias and nachos — but Bigot says her Korean background is the elemental kick the restaurant adds.

One recipe that plays with the dyadic theme is the Korean radishes, a thin layer of pickled root that's veiled over most of the dishes. It creeps with each recipe as a candied, crunchy and flavorful addition to almost everything on the menu.

Taco Mogo also serves most of its proteins as Korean-style barbecue. For those unfamiliar with the method, it is usually a way of marinating the meat in equal parts soy sauce, sesame seed oil, garlic and ginger. And trust me, Taco Mogo plays an excellent part in this style of food.

The restaurant has been open since late February 2023, and, interestingly enough, is the area's second Korean fusion restaurant with tacos on the menu, following Chi's Korean Tacos, which opened in 2018. Yoon says the inspiration for her own restaurant came from her Mexican daughter-in-law.

"We were joking together and saying we should open a Korean-Mexican restaurant," Bigot says, adding that her daughter-in-law helped build some of the recipes for the menu. Yoon was also able to decorate the restaurant with some *papel picado* (decorative punched paper), along with a logo of a dragon with a sombrero on greeting you at the door.

Taco Mogo isn't Yoon's first restaurant. In fact, she also owns and runs Bon Mi, a Vietnamese restaurant around the corner on East Broadway, serving authentic banh mi Vietnamese sandwiches and soups like pho.



BIRRIA RAMEN

"I lived in Orange County, with a lot of Vietnamese people around, and that's where I started," Bigot says. Born in South Korea, Yoon moved to Eugene at 19, along with her siblings. In 1996, she moved to California with her husband and worked in the restaurant industry there for

eight years, and she says that is where she picked up most of her restaurant traits before returning to Eugene in 2004.

While Taco Mogo hinges on marinated meats and homemade ingredients, Yoon aspires to feature a rotating menu, experimenting with and mixing in new items and recipes that people might enjoy.

One of the newest items is the birria ramen, a dish that combines two distinct ingredients of Mexican flavors with an Asian classic: birria tacos with ramen noodles. Birria tacos feature braised beef, spices and a unique taco shell that is soft and tender, and are usually dipped in a soupy consummé sauce or broth. Add traditional ramen, with noodles, pork slices and an egg served in a miso broth. The unique composition of this dish offers something new both in flavor and appearance as the diner dips a taco into the ramen soup.

There's also the tofu tacos, a vegetarian lover's platter that hits right at home, even for those who aren't big on vegetarian meals. The tofu is lightly marinated in Korean barbecue sauce and deep fried, and comes with a variety of sauces, both red and green, and with the pickled in-house favorites.

Finally, there's the kimchi menu, a power trio of red pepper cabbage, bean sprout and bok choy kimchi. The items can be sampled together or ordered individually as a side. The kimchi is made in-house daily and goes with multiple dishes from Taco Mogo's menu.

Taco Mogo is at 860 Pearl Street and open 11 am to 9 pm Monday-Saturday. Take out is available 541-505-8012, TacoMogo.com.



STICKY BBQ
TOFU TACOS

Photos by Todd Cooper

what's happening

THURSDAY

FEBRUARY 15

ART/CRAFT

Open Your Hearts — New Zone Gallery Fundraiser for EW, noon-6pm thru. Wed., Feb. 21, New Zone Gallery, 110 E. 11th Ave. Don.

CIVICS

Public Art Committee, 5:30pm, Online at Eugene-OR.gov. FREE.

Police Commission Recommendation Subcommittee Meeting, 6pm, Online at Eugene-OR.gov. FREE.

COMEDY

Wild Ones: Open Mic, 8-10pm today & Thu., Feb. 22, WildCraft Cider Works, 232 Lincoln St. FREE.

FILM

Full Metal Jacket, 1:30pm & 4:15pm, Art House, 492 E. 13th Ave. \$8-11.

A Storm Foretold, 6:30pm, Art House, 492 E. 13th Ave. \$9-12.

GATHERINGS

Hearing Voices & Different Realities Discussion & Support Group, 10-11:30am, Trauma Healing Project, 631 E. 19th Ave., Bldg. B. FREE.

Flourish Networking Eugene, 1-2:30pm today & Thu., Feb. 22, Oregon Wine LAB, 488 Lincoln St. \$30 per month.

Queer, Trans & Disability Group, 6-7pm today & Thu., Feb. 22, Email Info@Transponder.Community for link. FREE.

Codependents Anonymous (CoDA) Meeting, 7-8pm today & Thu., Feb. 22, Wellsprings Friends School, 3590 W. 18th Ave. FREE.

KIDS/FAMILY

Preschool Storytime, 10:15-10:45am today & Thu., Feb. 22, Bethel Branch of Eugene Public Library, 1990 Echo Hollow Rd. FREE.

STEAM Stories: Printmaking, 4:30pm, Downtown Eugene Public Library. FREE.

LECTURES/CLASSES

(B.O.G.S.) Speaker Series w/ Dan Gleason-How Birds Survive Cold, 9-11am, Willamalane Adult Activity Ctr., 215 W. C St., Spfd. FREE.

Sandy Rodriguez: Codex Rodriguez-Mondragón, 4pm, UO Lawrence Hall, Rm.115. FREE.

Everything Tires! w/ Jay Loew, Hutch's Bicycles & Greater Eugene Area Riders, 6:30-8pm, Hutch's Bicycles Eugene, 960 Charnelton St. FREE.

MUSIC

Joanne Broh Band ft. Garry Meziere, blues-R&B, 6pm, Wildfangs Overtime Tavern, 770 S. Bertelsen Rd. N/C.

Day Mountain Travelers, psychedelic-cowboy blues, 7pm, Mac's Restaurant & Nightclub, 1626 Willamette. N/C.

Marc Siegel & The Flying Rutabagas, blues-soul-R&B, 7pm, beergarden, 777 W. 6th Ave. N/C.

Natsukashii Soul w/ Autumn Rose, Frank Visconti, Vincent Panero, Greg McKelvey and Sam Hayward, jazz, 7:30pm, The Jazz Station, 124 W Broadway. \$15.

Matt Corman, C Dot Castro & Elena Leona Project, rap-hip-hop, 8pm, Sam Bond's, 407 Blair Blvd. \$5.

Funk Jam!, 9pm today & Thu., Feb. 22, Luckey's Club, 933 Olive St. N/C.

NIGHTLIFE

Beginners Board Game Night, 5pm today & Thu., Feb. 22, Funagain Games Game Parlor, 2711 Oak St. FREE.

Karaoke w/ Jeff, 6pm today & Thu., Feb. 22, Slice Pizzeria & Bar, 325 Blair Blvd. FREE.

Cribbage Night, 6:30pm today & Thu., Feb. 22, Falling Sky Brewpub, 1334 Oak Alley. \$5.

Trivia Night w/ Brett, 6:30pm today & Thu., Feb. 22, Viking Brewing Co., 520 Commercial St., Unit F. FREE.

Trivia Night w/ Forest, 7pm today & Thu., Feb. 22, Gratitude Brewing, 540 E. 8th Ave. FREE.

Karaoke Thursdays, 7:30pm today & Thu., Feb. 22, Happy Hours, 645 River Rd. FREE.

OUTDOORS/RECREATION

Ninkasi Run Club, 5:30pm today & Thu., Feb. 22, The Ninkasi Better Living Rm., 155 Blair Blvd. FREE.

THEATER

Frankenstein, 7:30-9:30pm today & Thu., Feb. 22, Cottage Theatre, 700 Village Dr., Cottage Grove. \$15-29.

FRIDAY

FEBRUARY 16

COMEDY

All Ducked Up: Open Mic, 5pm, Twisted Duck, 533 W. Centennial Blvd., Spfd. N/C.

FILM

Subotnick: Portrait of an Electronic Music Pioneer, 6pm, Art House, 492 E. 13th Ave. \$8-11.

Teens Movie: *Hunger Games*, 6pm, Sheldon Branch of Eugene Public

Library, 1566 Coburg Rd. FREE.

FOOD/DRINK

Meet the Winemaker, 5pm, Iris Vineyards Wine Bar, 322 Main St., Spfd. \$50.

Wine, Chowder & Glass Float Trail, 5pm today & Sat., Sept. 17 & 3pm Sun., Feb. 18, Florence Area Chamber of Commerce, 290 Hwy. 101, Florence. \$1 tickets, \$8 glasses.

GATHERINGS

Yawn Patrol's Toastmasters Club, 6:15-7:45am, Mahonia Bldg., 120 Shelton McMurphy Blvd. FREE.

Recovery Dharma Buddhist Meeting, 10-11:30am, Jesco Club, 340 Blair Blvd. FREE.

C3 GameCon, 1-11pm today & 10am-11pm Sat. Feb. 17, Corvallis Community Ctr., 2601 NW. Tyler Ave., Corvallis. \$18 one-day pass at door, \$27 two-day pass at door.

LGBTQ+ Youth Group, 4-6pm, Amazon Community Ctr., 2700 Hilyard St. FREE.

KIDS/FAMILY

Tot Discovery Day: Animals, 9am-noon, Eugene Science Ctr., 2300 Leo Harris Pkwy. Infants 0-12 months & members FREE, \$8-9 non-members.

Builders & Makers Club, 10am-5pm, Bethel Branch of Eugene Public Library, 1990 Echo Hollow Rd. FREE.

Family Storytime, 10:15-10:45am, Sheldon Branch of Eugene Public Library, 1566 Coburg Rd. FREE.

LECTURES/CLASSES

Bring Your Lunch, 11am-1pm, Wordcrafters, 438 Charnelton St., Ste. 102. \$10.

Know Before You Go Avalanche Awareness Presentation, 6-7:30pm, Backcountry Gear, 1855 W. 2nd Ave. FREE.

How Soviet Cetologists Confronted the World's Greatest Whale Slaughter, 7-8:15pm, UO Allen Hall, Rm. 221. FREE.

MUSIC

Bake Club, string band, 6pm, Viking Brewing Co., 520 Commercial St., Unit F. N/C.

Olem & Esme, blues-pop-jazz, 6pm, Elizabeth's Wine Lounge, 105 Oakway Ctr. N/C.

Belltower, folk-bluegrass-American roots, 7pm, The Public House, 418 A St., Spfd. N/C.

Sassafras! Save the EW Fundraiser, acoustic-pop-rock, 7pm, 255 Madison St. \$10 sug. don.

UO Small Jazz Ensembles, jazz, 7:30pm, The Jazz Station, 124 W. Broadway. \$15.

Coupe de Ville, rock, 8pm, Happy Hours, 645 River Rd. N/C.

SoulStruck, soul-funk, 8pm, Mac's Restaurant & Nightclub, 1626 Willamette. \$8.

The Survivors Band, classic rock-variety, 8pm, The Embers, 1811 State Hwy. 99 N. N/C.

Too Short, rap, 8pm, McDonald Theatre, 1010 Willamette. SOLD OUT.

EastSide AllStars Dance Party, electric jam, 9pm, Bugsy's, 559 Pacific Hwy. W., Junction City. N/C.

Meow Mix, electronic-hip-hop, 9pm, The Cooler Bar, 20 Centennial Lp. N/C.

River City Ruin, Gamma Knife & Trap the Rats, heavy rock-metal, 9pm, Sam Bond's, 407 Blair Blvd. \$5.

NIGHTLIFE

Trivia Night by Ophelia's Place, 5:30pm, Veterans' Memorial Bldg., 1626 Willamette. \$50.

Murder at the Saloon, 6:30pm, Old Nick's Pub, 211 Washington. \$15.

Karaoke w/ Lewie, 9pm Slice Downtown, 910 Willamette. FREE.

College Women's Basketball: Oregon vs. USC, 7pm, Matthew Knight Arena. Tickets at GoDucks.com.

THEATER

Steel Magnolias, 7pm, Pegasus Playhouse, 402 Main St., Spfd. \$16-21.

Frankenstein, 7:30-9:30pm, Cottage Theatre, 700 Village Dr., Cottage Grove. \$15-29.

SATURDAY

FEBRUARY 17

ART/CRAFT

Figure Art Sessions, 10am-1pm, LCC, 4000 E. 30th Ave., Studio 136, Bldg. 5. \$8 drop-in.

Artist Talk: Speaking in Beads w/ Jenny Shuman, 1pm, Don Dexter Gallery, 2911 Tennyson Ave., Ste. 202. FREE.

Paint & Ales — Three Sisters, 6-8pm, Arable Brewing Co., 510 Conger St. \$50.

FILM

Subotnick: Portrait of an Electronic Music Pioneer, 11:15am, Art House, 492 E. 13th Ave. \$8-11.

FARMERS MARKETS

Winter Farmers Market, 10am-2pm, Farmers Market Pavilion, 85 E. 8th Ave.

GATHERINGS

Overeaters Anonymous, 9:30-10:30am, Unitarian Universalist Church, 1685 W. 13th Ave. FREE.

Closing Weekend Celebration, 10am-5pm today & Sun., Feb. 18, Museum of Natural & Cultural History, 1680 E. 15th Ave. \$0-12.

Tree Giveaway, 10am-1pm, 801 N. 42nd St., Spfd.

TransParent Group, 11 am -12:30 pm, Email info@transponder.community for the link. FREE.

HEALTH

Occupy Medical Services, 9-11am, St. Vincent de Paul Service Ctr., 450 Hwy. 99. FREE.

KIDS/FAMILY

Baby & Toddler Storytime, 10:15-10:45am, Bethel Branch of Eugene Public Library, 1990 Echo Hollow Rd. FREE.

Family Storytime, 10:15-10:45am, 11-11:30am & 11:45am-12:15pm, Downtown Eugene Public Library. FREE.

LECTURES/CLASSES

Women, Myth & Culture, 9:30am-noon, Baker Downtown Ctr., 975 High St. \$95-135.

Nurture Your Heart, 1:30-3pm, Common Bond Yoga, 326 Main St., Spfd. \$26-62.

LITERARY ARTS

The Big Read Book Discussion, noon-2pm, Fern Ridge Library, 88026 Territorial Hwy., Veneta. FREE.

Silly Lily's Rhyming Adventures in Nature Author Meet & Greet, Presentation & Signing, 2-4pm, Tsunami Books, 2585 Willamette. FREE.

MUSIC

Music All Day for EW Fundraiser, noon-5pm, 255 Madison St. Don., \$1 from every beer, wine & cider sold don. to EW.

Oregon Old Time Fiddlers' Association, District 5, fiddle-string, 1pm, Bandon Odd Fellows (IOOF) Hall, E. Highway 42. N/C.

Letters to the Westlands album release — Skarlett Woods, folk-rock-alt. coun-



EVYNNE HOLLENS

Photo by Jay Ends Photography

Shrek the Musical's composition unfolds here in town among six other shows featured on and off Broadway. In its ninth year, The Contemporary Songbook Project honors Tony award-winner Jeanine Tesori with *Thoroughly Modern Musicals* at The Shedd Feb. 17 and 18. As a composer, arranger, pianist and conductor, Tesori's musical composition for *Kimberly Akimbo* won the 2023 Original Score Tony award, her sixth overall. This weekend, local singer, writer, artistic director and former New York City Broadway vocalist Evynne Hollens takes the stage with new, local vocalists, a choral ensemble and a band to cover Tesori's musicals, including *Thoroughly Modern Millie*, *Shrek the Musical*, *Fun Home*, *Kimberly Akimbo*, *Caroline, or Change*, *Violet* and *Soft Power*. "It's kind of bringing the New York City vibe to Eugene, which is always something that I like to do," Hollens says. "It's fun." The Shedd provides dinner and a show with its well-known Dinner At Six for audience members to indulge in a meal before or after the performance. Relax with a drink with friends and family at a candlelit round table while enjoying a casual night of musical theater. "I always love when folks come after the show and are like 'I laughed and I cried' — that's the full experience for me," Hollens says. "There will be lots of laughter this year with silly music."

Thoroughly Modern Musicals is 7:30pm Sat., Feb. 17 and 4pm Sun., Feb. 18 at The Shedd. Tickets range from \$18 to \$32 with discounts available at TheShedd.org. Dinner At Six is \$19.75 for kids and \$27.75 for adults. — Brianna Murschel

calendar

try, 2pm, Sarver Winery, 25600 Mayola Ln. N.C.

Shamanic Journeying & Drumming Session w/ Rich Sixel, repetitive rhythm, 6pm, Ctr. for Spiritual Living, 390 Vernal St. \$10-20 sug. don.

Stuff, acoustic-alt. folk-rock-blues, 6pm, Viking Brewing Co., 520 Commercial St., Unit F. N/C.

Calvin Orlando Smith w/ Jonathan Corona, Gus Russell, Sean Peterson & Jim Douglas, jazz, 7-8pm & 9-10pm, The Jazz Station, 124 W. Broadway. Both shows SOLD OUT.

DeVotchKa, quartet-cabaret-punk-dance, 7pm, WOW Hall, 291 W. 8th Ave. \$25.

Thoroughly Modern Musicals, musical theater, 7:30pm, The Shedd. \$18-32.

Jet Black Pearl, humor-funk-instrumental, 7:30pm, House Concert, 70 E. Howard Ave. \$15.

The Jerryatrics, psychedelic-classic rock, 7:30pm, beergarden, 777 W. 6th Ave. N/C.

Bryce Vine: The Saturday Night Tour, pop-rap-alt. rock, 8pm, McDonald Theatre, 1010 Willamette. \$30-50.

James Monroe CD Release w/ Hank Shreve Band, blues, 8pm, Mac's Restaurant & Nightclub, 1626 Willamette. \$10.

The Survivors Band, classic rock-variety, 8pm, The Embers, 1811 State Hwy. 99 N. N/C.

An Evening w/ Petunia & the Vipers, rock-alt. folk-reggae-country, 9pm, Sam Bond's, 407 Blair Blvd. \$15.

Candy Apple Bleu, soft rock-covers-instrumental, 9pm, Vets Memorial Ballroom, 1620 Willamette. \$15-25.

Inner Limits w/ Brown Chicken Brown Cow, funky-groovy, 9pm, Blairally, 245 Blair Blvd. \$7.

NIGHTLIFE

Karaoke w/ Lewie, 9pm, Slice Downtown, 910 Willamette. FREE.

Science Uncensored: Lovestruck, 6-9pm, Eugene

Science Ctr., 2300 Leo Harris Pkwy. \$25-35.

SPECTATOR SPORTS

College Men's Basketball: Oregon vs. Oregon State, 7pm, Gill Coliseum, 660 SW. 26th St., Corvallis. More info at GoDucks.com or Pac-12.com.

THEATER

Shakespeare in the Park Auditions for *The Tempest*, 1-4pm today & Sun., Feb. 18, Amazon Community Ctr., 2700 Hilyard St. FREE.

Steel Magnolias, 7pm, Pegasus Playhouse, 402 Main St., Spfd. \$16-21.

Frankenstein, 7:30-9:30pm, Cottage Theatre, 700 Village Dr., Cottage Grove. \$15-29.

SUNDAY

FEBRUARY 18

ART/CRAFT

Paint & Pints, 4-6pm, Gratitude Brewing, 540 E. 8th Ave. \$50.

COMEDY

Come On In! Open Mic, 7:30pm, The Barn Light Bar, 924 Willamette. FREE.

FILM

Subotnick: Portrait of an Electronic Music Pioneer, 8:30pm, Art House, 492 E. 13th Ave. \$8-11.

GATHERINGS

Sunday Gathering, 10:30-11:30am, The Center, 390 Vernal St. FREE.

KIDS/FAMILY

Building, 1-5pm, Downtown Eugene Public Library. FREE.

LECTURES/CLASSES

As Long As There's Breath, an adult study of African American history & culture, 8pm, Sam Bond's, 407 Blair Blvd. FREE.

MUSIC

Timothy Patrick, acoustic-variety-humor, 1pm, Bennett Vineyards & Wine Co., 25974 OR-36, Cheshire. N/C.

Jazz at the Ciderhouse, 4pm, WildCraft Cider Works, 232 Lincoln St. N/C.

EW Benefit Showcasing six singer-songwriters, 6pm, 255 Madison St. \$10.

Lukas Nelson + POTR, 8pm, McDonald Theatre, 1010 Willamette. \$29.50.

Koffin Kats, Hans Gruber & The Die Hards, Bad Luck Blackouts, 9pm, John Henry's, 881 Willamette. \$15-20.

NIGHTLIFE

Karaoke w/ Jeff, 6pm, Slice Pizzeria & Bar, 325 Blair Blvd. FREE.

Open Mic, 6pm, The Public House, 418 A St., Spfd. FREE.

Karaoke Sundays, 7:30pm, Happy Hours, 645 River Rd. FREE.

RECREATION

Yoga + Beer, 10:30-11:30am, The Public House, 418 A St., Spfd. \$25.

Eugene Community Ecstatic Dance & Movement, 11am-1pm, Eugene Community Ecstatic Dance, 246 Ivanhoe. FREE.

Zoom Tai Chi-inspired Active Movements, 12:15-1pm, Online at WillametteValley-Massage.com. \$8.

SPECTATOR SPORTS

College Women's Basketball: Oregon vs. UCLA, 2pm, Matthew Knight Arena. Tickets at GoDucks.com.

SPIRITUAL

Hope & Patience, 10-11:30am, Baha'i Ctr., 1458 Alder St. FREE.

THEATER

Frankenstein, 2:30-4:30pm, Cottage Theatre, 700 Village Dr., Cottage Grove. \$15-29.

Steel Magnolias, 3pm, Pegasus Playhouse, 402 Main St., Spfd. \$16-21.

MONDAY

FEBRUARY 19

COMEDY

Open Mic w/ Seth Milstein, 8-10pm, Slice Pizzeria & Bar, 325 Blair Blvd. FREE.

FOOD/DRINK

8th Annual Bacon, Bluegrass & Boneyard Beer

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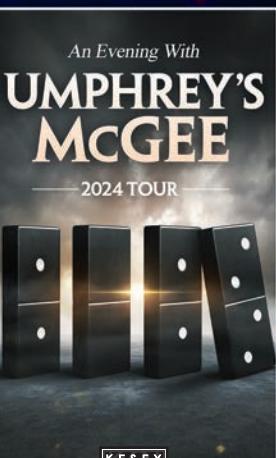
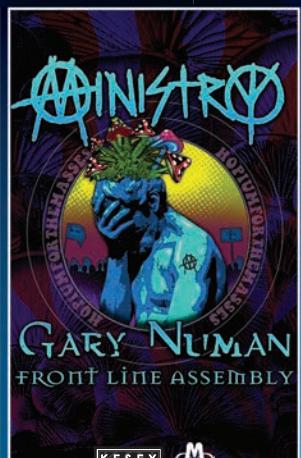
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calendar

Fest, 11:30am-10pm thru.
Feb. 25, beergarden, 777 W.
6th Ave. FREE.

GATHERINGS

Personnel Committee Meetings, 10:30 am, Online at UWSWCD.org. FREE.

Eugene Symphony Happy Hour, 5-6:30pm, 5th St. Public Market, 296 E. 5th Ave. FREE.

NIGHTLIFE

Beats & Boards, 6:30pm, beergarden, 777 W. 6th Ave. FREE.

Cribbage Night, 6:30pm, Coldfire Brewing Co., 263 Mill St. \$3.

Trivia Mondays, 6:30pm, The Public House, 418 A St., Spfd. FREE.

RECREATION

Therapeutic Yoga, 4:30-6pm, Creative Spirit Collaborative, 739 W. 5th Ave. \$20.

SPIRITUAL

Mindful Integration & Breathwork w/ PSILO Temple, 7-9pm, St. Mary's Episcopal Church, 1300 Pearl St. FREE.

TUESDAY

FEBRUARY 20

ART/CRAFT

Winter Show, 11am-4pm, Studio 7 Art Gallery, 87230 Central Rd.

Figure Art Sessions, 6:15-9pm, New Zone Gallery, 110 E. 11th Ave. \$8 drop-in.

A mix of rap, pop, rock, country and Americana will fill McDonald Theatre this weekend. Longtime West Coast rap star **Too Short** has recorded with 2Pac, Jay-Z and Notorious B.I.G. The artist is known to address explicit themes of sex and street life. The lucky folks with tickets for Friday Feb. 16 can listen out for "Blow the Whistle" and "Ain't Gone Do It," a couple of Too Short's popular songs on Apple Music. Then, Saturday brings a blend of rap, pop and rock with **Bryce Vine** performing. Vine uses wit and thoughtfulness throughout with songs such as the 2019 hit "Drew Barrymore" and his first online success, "Sour Patch Kids" in 2014. More recently, he has explored feelings and tunes shown in "y can't we b friends," the popular 2022 breakup song. The musical series doesn't end

there. An Americana troubadour takes the stage on Sunday, Feb. 18. Some may know him as Willie Nelson's son. Others know him with his band, **Lukas Nelson + POTR**. The band's first album in 2012 has sounds of rock and shifted into a country genre, especially in their newest album *Sticks and Stones*. Top songs include "Find Yourself," "Alcohallelujah" and "More Than Friends," featuring Lainey Wilson.

Too Short performs 8 pm Feb. 16, Bryce Vine performs 8 pm Feb. 17 and Lukas Nelson + POTR performs 8 pm Feb. 18 at McDonald Theatre, 1010 Willamette St. Too Short's show is SOLD OUT. Bryce Vine tickets are \$45 for the balcony. Lukas Nelson + POTR show is \$29.50 for general admission. More info at McDonaldTheatre.com.
—Brianna Murschel



Photo by Shervin Lainez

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calendar

CIVICS

Eugene City Council Public Hearing, 5:30pm, LCC Downtown Campus, 101 W. 10th Ave. FREE.

Human Rights Commission Meeting, 5:30-7:30pm, LCC Downtown Campus, 101 W. 10th Ave., Rm. 319. FREE.

FILM

What Do You Believe Now? Movie Night, 6-8pm, Unitarian Universalist Church, 1685 W. 13th Ave. FREE.

KIDS/FAMILY

Baby Storytime, 10:15am, Downtown Eugene Public Library. FREE.

Toddler Storytime, 11am & 11:45am, Downtown Eugene Public Library. FREE.

LECTURES/CLASSES

Be Writing, 9:15-11:45am, Wordcrafters, 438 Charnelton St., Ste. 102. \$3.

Living w/ Memory Loss Class, 10am-noon, Waterford Grand, 600 Waterford Way. \$100.

Releasing w/ Writing, 11:30am-12:30pm, Trauma Healing Project, 631 E. 19th Ave., Bldg. B. \$5-15.

Sips of Happiness Mindfulness, 1-2pm, Trauma Healing Project, 631 E. 19th Ave., Bldg. B. \$15.

Tween Writing Club, 4:30pm, Downtown Eugene Public Library. FREE.

Queer Choir Collective: Drop-In Song Circle, 6-7pm, Heartwise, 1840 Willamette. FREE.

Writing Workshop: Character Building, 6pm, Downtown Eugene Public Library. FREE.

LITERARY ARTS

TransPonder Book Club, 5-6pm, Email Info@Transponder.Community for link. FREE.

MUSIC

Cory Wong w/ Monica Martin, motivational, 6:30pm, McDonald Theatre, 1010 Willamette. \$32-47.

Trousdale, melodic-heartfelt, 7pm, WOW Hall, 291 W. 8th Ave. \$18.

Väsen & Hawktail, Swedish music, 7:30pm, The Shedd, 868 High St. \$18.25-36.

Sam Bond's Garage Banned, punk-garage-rock, 8pm, Sam Bond's, 407 Blair Blvd. N/C.

NIGHTLIFE

Game Night, 5:30pm, Sheldon Branch of Eugene Public Library, 1566 Coburg Rd. FREE.

Eugene Chess Club, 6pm, Bill & Tim's Barbecue & Tap House, 201 E. 13th Ave. FREE.

Bingo w/ Ty Connor, 6:30pm, The Public House, 418 A St., Spfd. FREE.

Killer Trivia Night, 7pm, Killer Burger, 50 W. Broadway. FREE.

Trivia Night, 7pm, The Ninkasi Better Living Rm., 155 Blair Blvd. FREE.

Trivia Tuesdays, 7pm, beergarden, 777 W. 6th Ave. FREE.

Karaoke w/ Jeff, 9pm, John Henry's, 881 Willamette. FREE.

RECREATION

Zoom Tai Chi-inspired Active Movements, 1-1:45pm, Online at WillametteValley-Massage.com. \$8.

WEDNESDAY

FEBRUARY 21

ART/CRAFT

Paint & Sip — Sunset Bench, 6-8pm, Art w/ Alejandro, 590 Pearl St., Ste. 104. \$35.

Figure Art Sessions, 6:15-9pm, New Zone Gallery, 110 E. 11th Ave. \$8 drop-in.

CIVICS

Eugene City Council Work Session, noon, Email NVen-huda@eugene-or.gov for more info.

4J School Board Meeting, 7pm, 4J Education Center, 200 N. Monroe St. FREE.

FILM

Dolores Claiborne — Movie Group, 1-3:15pm, Willamalane Adult Activity Ctr., 215 W. C St., Spfd. FREE.

The Goonies, 7pm, White-side Theatre, 461 SW. Madison Ave., Corvallis. \$5-8.

KIDS/FAMILY

Sensory Storytime, 4:30pm, Downtown Eugene Public Library. FREE.

LECTURES/CLASSES

Responding to Patriarchy: Women & the 2024 Election, 12:30-2pm, UO 110 Knight Law Ctr., 1515 Agate St. FREE.

Alfredo Jaar: Teach Us to Outgrow Our Madness, 4pm, UO Lawrence Hall. Rm. 115. FREE.

Indigenous Comics Speaker Series: Cole Pauls (Tahltan Nation), 4:30pm, UO Knight Library Browsing Rm., 1501 Kincaid St. FREE.

Talk Time: Conversational English, 4:30-5:30pm, Downtown Eugene Public Library. FREE.

The Roll of Soil Biology in Healthy Ecosystems, 7pm, Amazon Community Ctr., 2700 Hilyard St. FREE.

LITERARY ARTS

Windfall Reading Series: Adam Horvath & Paul Neville, 6pm, Downtown Eugene Public Library. FREE.

MUSIC

Dave Wentz, singer-songwriter, 6:30pm, The Public House, 418 A St., Spfd. N/C.

Swing Jam, 6:30pm, Viking Brewing Co., 520 Commercial St., Unit F. N/C.

Blue Owens Band, blues, 7pm, Mac's Restaurant & Nightclub, 1626 Willamette. N/C.

Open Blues Jam w/ Dave Roberts, 7pm, Twisted Duck, 533 W. Centennial Blvd., Spfd. N/C.

Steffen Land Quintet w/ Henry Ivie-Gardner, Ryan

Hirth, Robert Lassila & Nik Barber, swing-jazz, 7pm, The Jazz Station, 124 W. Broadway. \$10.

Le Vent Du Nord, folk-global influences, 7:30pm, The Shedd, 868 High St. \$18.25-36.

NIGHTLIFE

Open mic, 5pm, Mulligan's Pub, 2841 Willamette. FREE.

Klassy Karaoke, 6pm, 255 Madison St. \$10.

Cribbage, 6:30pm, The Bier Stein, 1591 Willamette. FREE.

Bingo Wednesdays, 7pm, beergarden, 777 W. 6th Ave. FREE.

TEENS

Tea Cup Terrarium, 4:30pm, Downtown Eugene Public Library. FREE.

THURSDAY

FEBRUARY 22

ART/CRAFT

Jesse Harrod: Artist Talk, 4pm, UO Lawrence Hall, Rm. 115. FREE.

Paint & Sip — Oregon Coast, 6-8pm, Art w/ Alejandro, 590 Pearl St., Ste. 104. \$45.

COMEDY

Pre-Meditated Comedy w/ Monica Nevi, 8pm, 255 Madison St. \$20.

LECTURES/CLASSES

Advanced iREST 4-Week Meditation Series, 12:30-

2pm, Eugene Yoga South, 3575 Donald St., #180. \$50.

MUSIC

Timothy Patrick, acoustic-variety-humor, 6pm, Driftwood Shores, 88416 1st Ave., Florence. \$28 Dinner res.

Better Than a Bucket, bluegrass, 7pm, beergarden, 777 W. 6th Ave. N/C.

Concrete Delta Trio, Americana, 7pm, Mac's Restaurant & Nightclub, 1626 Willamette. N/C.

J Boog, Hawaiian reggae, 7pm, McDonald Theatre, 1010 Willamette. \$30-50.

Colors of Resonance, orchestra, 7:30pm, The Hult Ctr. \$10-72.

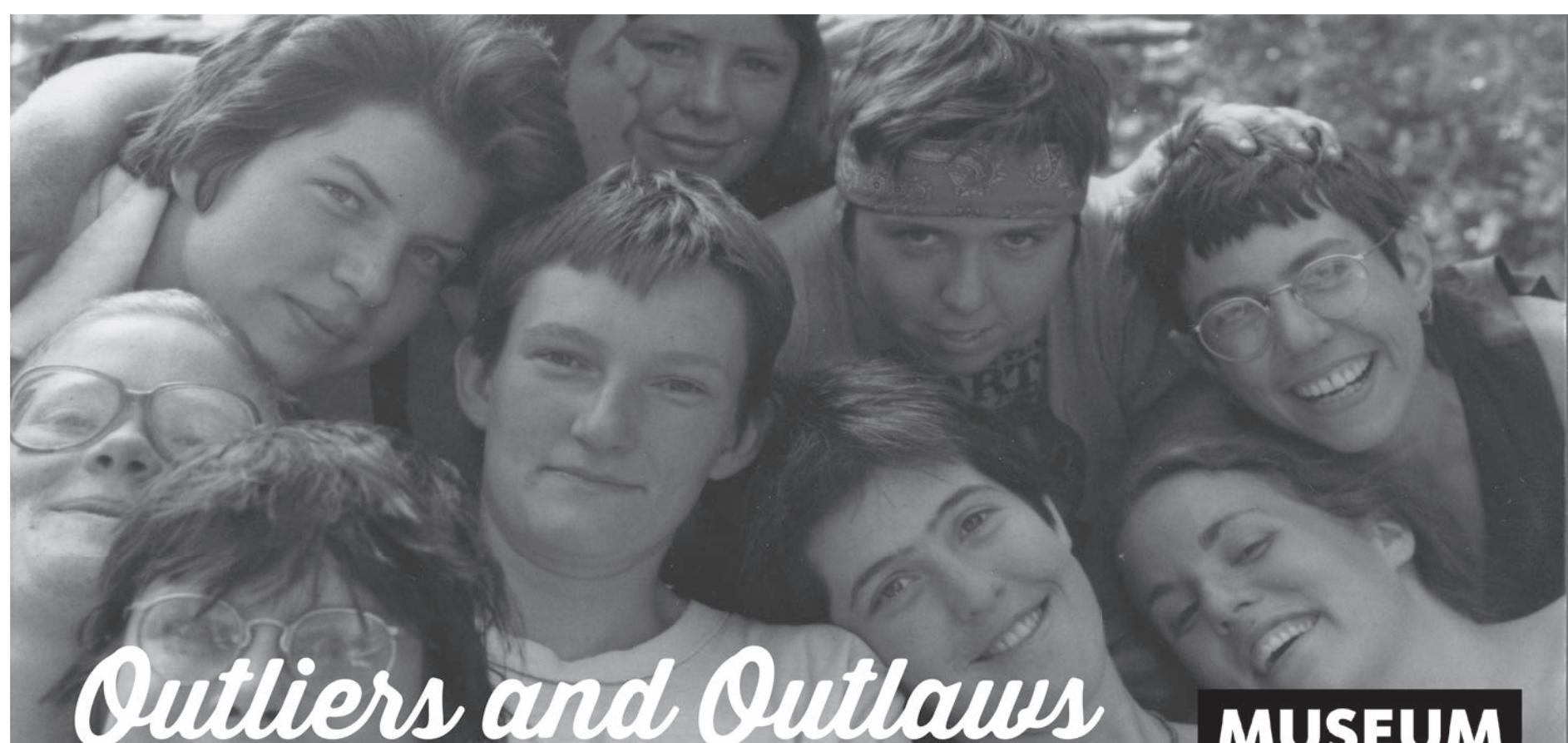
Remy Le Boeuf, jazz, 7:30pm, The Jazz Station, 124 W. Broadway. \$25.

SPECTATOR SPORTS

College Men's Basketball: Oregon at Stanford, 8pm. More info at GoDucks.com or Pac-12.com

THEATER

Winter Shorts, 7:30pm, LCC, Blue Door Theatre, 4000 E. 30th Ave. Don.



Outliers and Outlaws

Stories from the Eugene Lesbian History Project

Closing Weekend Celebration!
Saturday, February 17, and Sunday, February 18

Join us at the museum to celebrate and send off *Outliers and Outlaws—Stories from the Eugene Lesbian History Project*. Enjoy light refreshments all weekend long.

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Picturing a Myth

BARBORA BAKALAROVA'S DARK MANIPULATED PHOTOGRAPHY HAS BEGUN TO FIND AN AUDIENCE

By Bob Keefer

One of the most interesting but least known photographers around town is showing her unusual work during February at two local arts venues: The New Zone Gallery in Eugene and Emerald Art Center in Springfield.

Barbora Bakalarova manipulates her photos of nature, wildlife and the human form to the point they might be taken for fine art prints, with images drawn by hand, rather than any version of photography. Her pictures start their lives in her digital camera, but once they're printed they fall prey to her insistent (she calls it "experimental") sense of visual play, in which they are layered, colored, teased, torn and often rephotographed as she seeks to create a final image.

"I'm not afraid of trying to combine things that were not combined before, or to try some alchemy that I just cook up," she says during a visit to her small show *Mythos* at Emerald Art Center. "I'm not afraid of something not turning out the way that I wanted it."

The name "Mythos" came to her only after she sat down and sifted a group of about a dozen prints from the hundreds of images she has worked on since taking up — or, more accurately, returning to — photography five years ago. It was the images themselves that suggested the title.

"In past shows, I would want to show everything from every corner of my experimentation, from five different techniques that I've developed, from many different subject matters, including nature," she says. "But in this show, I thought, 'OK, this one I will do differently. I will hone it down to this theme.'"

Born in Prague in 1968 — the year of Prague Spring, the progressive political and cultural revolution that brightened Czechoslovakia but quickly collapsed under



'MYTHOS 6' BY BARBORA BAKALAROVA

Russian invasion — to parents she describes as "creative people who supported thinking out of the box and playing with things," Bakalarova came to Oregon in 1990 after marrying an American man, whom she later divorced. A tall woman with dark hair and a European elegance of manner, Bakalarova can come across as a character in a movie about Jungian psychology — and then dissolve that image as she talks with American gusto about hiking on the Oregon coast.

She's been around photography and cameras since she was a girl.

"My father had an old-fashioned — it was actually a Russian — camera and a drawer full of black-and-white photos," she says. "Ah, and I loved just running through those photos and looking at faces and places from the past. And we had a makeshift darkroom in our apartment."

Mythos contains manipulated photos of a variety of subjects, from straightforward classical nudes to starker, more dramatic images such as a photo she took during a visit home to Prague of her father holding two human skulls, shortly before he was diagnosed with cancer, or

another of a sculpture of a Zeus-like figure carved out of salt in a Czech salt mine.

After working for several years in relative obscurity, Bakalarova has seen her career begin to take off over the past year. Last fall she had a large show of her work, *The Beautiful, The Strange and The Imagined*, in the art gallery at the Bandon Public Library, which was also showing steampunk art by fellow artist Steve LaRiccia. Looking ahead, she will have a solo show in the Klausmeier Room at New Zone in April and will have work in the Photography at Oregon exhibition in May.

Meanwhile, she's doing what she can to ride the wave of success — setting up a website, planning a book, looking for even more exhibition opportunities. "I definitely want to continue my experiments," she says, "and I want to get a little bit more equipment, too, like a laptop. So I'm mobile. So I'm independent."

Mythos continues at Emerald Art Center, 500 Main Street, Springfield, through March 1. Hours are 11 am to 4 pm Tuesday through Saturday; admission is free. Bakalarova also has work for sale at New Zone Gallery, 110 East 11th Avenue. Hours are noon to 6 pm Tuesday through Sunday. Free.

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FREE WILL ASTROLOGY

BY ROB BREZSNY

ARIES (MARCH 21-APRIL 19): Some stories don't have a distinct and orderly beginning, middle and end. At any one point, it may be hard to know where you are. Other tales have a clear beginning, middle and end, but the parts occur out of order; maybe the middle happens first, then the end, followed by the beginning. Every other variation is possible, too. And then there's the fact that the beginning of a new story is implied at the end of many stories, even stories with fuzzy plots and ambiguous endings. Keep these ruminations in mind during the coming weeks, Aries. You will be in a phase when it's essential to know what story you are living in and where you are located in the plot's unfoldment.

TAURUS (APRIL 20-MAY 20): As I meditate on your destiny in the near future, I sense you will summon extra courage, perhaps even fearless and heroic energy. I wonder if you will save a drowning person, or rescue a child from a burning building, or administer successful CPR to a stranger who has collapsed on the street. Although I suspect your adventures will be less dramatic than those, they may still be epic. Maybe you will audaciously expose corruption and deceit, or persuade a friend to not commit self-harm, or speak bold thoughts you haven't had the daring to utter before.

GEMINI (MAY 21-JUNE 20): Lately, you have been learning more than you thought possible. You have surpassed and transcended previous limits in your understanding of how the world works. Congratulations! I believe the numerous awakenings stem from your willingness to wander freely into the edgy frontier — and then stay there to gather in all the surprising discoveries and revelations flowing your way. I will love it if you continue your pilgrimage out there beyond the borders for a while longer.

CANCER (JUNE 21-JULY 22): As I study the astrological omens for the coming weeks, I suspect you will feel more at home in a situation that has previously felt unnerving or alien. Or you will expedite the arrival of the future by connecting more deeply with your roots. Or you will cultivate more peace and serenity by exploring exotic places. To be honest, though, the planetary configurations are half-mystifying me; I'm offering my best guesses. You may assemble a strong foundation for an experimental fantasy. Or perhaps you will engage in imaginary travel, enabling you to wander widely without leaving your sanctuary. Or all of the above.

LEO (JULY 23-AUG. 22): Of your hundreds of wishes and yearnings, Leo, which is the highest on your priority list? And which are the next two? What are the sweet, rich, inspiring experiences you want more than anything else in life? I invite you to compile a tally of your top three longings. Write them on a piece of paper. Draw or paste an evocative symbol next to each one. Then place this holy document in a prominent spot that you will see regularly. According to my analysis of the astrological omens, you are in a phase when focusing and intensifying your intentions will bring big rewards.

VIRGO (AUG. 23-SEPT. 22): Actor and travel writer Andrew McCarthy hiked across Spain along the famous pilgrimage route, Camino de Santiago. On the way, he felt so brave and strong that at one point he paradoxically had a sobbing breakdown. He realized how fear had always dominated his life. With this chronic agitation absent for the first time ever, he felt free to be his genuine self. "I started to feel more comfortable in the world and consequently in my own skin," he testified, concluding, "I think travel obliterates fear." I recommend applying his prescription to yourself in the coming months, Virgo — in whatever ways your intuition tells you are right. Cosmic forces will be aligned with you.

LIBRA (SEPT. 23-OCT. 22): In the natural world, there are four partnership styles. In the parasitic variety, one living thing damages another while exploiting it. In the commensal mode, there is exploitation by one partner, but no harm occurs. In the epizooic model, one creature serves as a vehicle for the other but gets nothing in return. The fourth kind of partnership is symbiotic. It's beneficial to both parties. I bring these thoughts to your attention, Libra, because the coming weeks will be an excellent time to take an inventory of your alliances and affiliations — and begin to de-emphasize, even phase out, all but the symbiotic ones.

SCORPIO (OCT. 23-NOV. 21): Scorpio author Dan Savage says, "I wish I could let myself eat and eat and eat." He imagines what it would be like if he didn't "have to monitor the foods I put in my mouth or go to the gym anymore." He feels envious of those who have no inhibitions about being gluttonous. In alignment with astrological aspects, I authorize Savage and all Scorpions to temporarily set aside such inhibitions. Take a brief break. Experiment with what it feels like to free yourself to ingest big helpings of food and drink — as well as metaphorical kinds of nourishment like love and sex and sensations and entertainment. Just for now, allow yourself to play around with voraciousness. You may be surprised at the deeper liberations it triggers.

SAGITTARIUS (NOV. 22-DEC. 21): Dear Wise Gambler: You rank high in your spacious intelligence, intuitive logic and robust fantasy life. There's only one factor that may diminish your ability to discern the difference between wise and unwise gambles. That's your tendency to get so excited by big, expansive ideas that you neglect to account for messy, inconvenient details. And it's especially important not to dismiss or underplay those details in the coming weeks. If you include them in your assessments, you will indeed be the shrewdest of wise gamblers.

CAPRICORN (DEC. 22-JAN. 19): Capricorn golfer Tiger Woods is one of the all-time greats. He holds numerous records and has won scores of tournaments. On 20 occasions, he has accomplished the most difficult feat: hitting a hole-in-one. But the weird fact is that there were two decades (1998–2018) between his 19th and 20th holes-in-one. I suspect your own fallow time came in 2023, Capricorn. By now, you should be back in the hole-in-one groove, metaphorically speaking. And the coming months may bring a series of such crowning strokes.

AQUARIUS (JAN. 20-FEB. 18): Poet Anna Akhmatova (1889–1966) lived till age 76, but her destiny was a rough ride. Her native country, the authoritarian Soviet Union, censored her work and imprisoned her friends and family. In one of her poems, she wrote, "If I can't have love, if I can't find peace, give me a bitter glory." She got the latter wish. She came close to winning a Nobel Prize and is now renowned as a great poet and heroic symbol of principled resistance to tyranny. Dear Aquarius, I predict that your life in the coming months will be very different from Akhmatova's. I expect you will enjoy more peace and love than you've had in a long time. Glory will stream your way, too, but it will be graceful, never bitter. The effects will be heightened if you express principled resistance to tyranny.

PISCES (FEB. 19-MARCH 20): Piscean perfumer Sophia Grojsman says, "Our lives are quiet. We like to be disturbed by delight." To that end, she has created over 30 best-selling fragrances, including Eternity Purple Orchid, Désir Coulant (Flowing Desire), Spellbound, Volupté (Pleasure) and Jelisaveta ("God is abundance"). I bring this up, Pisces, because I believe it's now essential for you to be disturbed by delight — as well as to disturb others with delight. Please do what's necessary to become a potent magnet for marvelous interruptions, sublime interventions and blissful intrusions. And make yourself into a provider of those healing subversions, too.

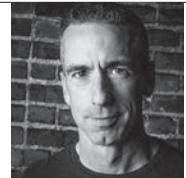
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SAVAGE LOVE

BY DAN SAVAGE



My heart is breaking and it's my own fault. I started cheating on my husband of 29 years, casually at first — making out, getting groped, no penetrative sex — and then I met a man and we just clicked. I caught feelings and we started to have an intense, kinky, and very sexual and emotional relationship.

I love my husband. We are extremely compatible in so many ways, except this one: I am kinky and poly whereas he is vanilla and monogamous. Even though I haven't disclosed my cheating to him, we have been talking about my desire to be non-monogamous. He knows I'm kinkier than he is, although I can't disclose how I came to know I need BDSM in my life. I have also discovered that I am bisexual, but not biromantic. Because of this, my husband has moved on monogamy and agreed to be a little monogamish: he consents to me exploring sexual encounters with women, primarily because he guiltily admits that he finds it a non-threatening turn-on since I am not romantically attracted to women.

I have presented to my husband that I WANT to be non-monogamous and that I am capable of polyamory. He hasn't consented. Even though he says he doesn't want to say no or hold me back from exploring my sexuality, he says if I were to issue an ultimatum, we would get divorced. So, this is basically his ultimatum. Meanwhile, my lover and I have recognized that the struggles in our relationship stem from the fact that I am cheating on my husband. It raises doubts for my lover about whether I am deceiving him, since I am obviously capable of deceit. I hate this. When I ask him what he wants, my lover says he wants me not to hate myself so much. And so, we have decided to "pause" our affair until I can figure out how to get right with my husband and be able to be ethically non-monogamous.

Adding to my heartbreak: I NEED both these relationships. My husband can only flex so far in the kink direction. He cannot be the dominant partner I need. I've told him this, more or less. And he takes it as saying that without that he is nothing, which is not true. He is almost everything, but he can't stand being not "enough." He is afraid that I will resent him if he doesn't agree to non-monogamy. Which I don't. But if we divorce so I can feel fulfilled, that will destroy him. I don't think he believes I would choose non-monogamy or kink over him. And I really don't want to leave him or lose my lover. I cannot choose between them. I need them both. My heart is BREAKING. Help.

— Brokenhearted And Seeking Insightful Counsel

I'm sorry about your heart, but I can't deal with your problem.

The mail this week — the mail for weeks — has been nothing but letters from long-married straight people thinking about cheating or already cheating or desperately trying to renegotiate monogamous commitments they made decades ago or desperately pretending that's what they're doing, e.g., they're going through the motions of discussing ethical non-monogamy in the hopes of legitimizing the non-ethical non-monogamy they're already practicing.

I don't mean to come across as unsympathetic, BASIC, but you've been smashing your pussy down on the self-destruct button for a while now. You didn't get the answer you wanted from your husband — permission to fuck other men — and instead of countering his ultimatum ("No fucking around with other men or it's over") with an ultimatum of your own ("Permission to fuck around with other men or it's over"), you went out and started fucking around with other men. You may not have been consciously aware that you were smashing your pussy down on the self-destruct button, but you either knew or should have known you were setting something in motion that would blow up your marriage.

This is all going to come out. Your husband is going to find out about your lover and then you're going to find out whether your husband's threat to divorce was serious. Threatening to divorce someone you love is easy, actually divorcing someone you love is hard. And divorce is a long, drawn-out process and your husband will have time to reconsider his decision before it's final.

But only the truth can free you from the miserable corner you've painted yourself into. And while it's going to be unpleasant, telling the truth — the messy, painful truth — is the only way you out. Sometimes married people smash their hands/mouths/pussies/dicks down on the self-destruct button and wind up destroying their marriages. Sometimes that's what they want. But sometimes the marriage survives the explosion and something new and beautiful is built on the rubble. Maybe you'll be one of the lucky ones. But there's only one way to find out.

Alright, I dug through the mail and looked for questions that aren't about cheating or negotiating non-monogamy or embracing polyamory and managed to find a few...

I am invited to a (gay) sex party. When invited for dinner you bring a bottle of wine, but what is the proper etiquette for a sex party? Come showered and douched, I guess. What else? Do I bring something for the host?

— Newby At Sex Party

A host gift is a thoughtful idea, NASP, but slipping your host a little cash — paper towels are way more expensive than they used to be — may be a better idea.

"I usually ask for a £5 tip to cover the costs of food, soft drinks and hard drinks I provide at the parties I run," says Ali Bushell, author of the *Sex Party Handbook*. "Even if the host of NASP's first sex party doesn't ask for money, being willing to tip the host \$10 or so is always appreciated. It's especially appreciated when the guest acknowledges the time and effort that went into making the event happen and mentions that they're grateful." While Bushell makes alcohol available at the parties he hosts at his home in London, not all sex party hosts serve booze. "Bringing alcohol isn't a terrible idea," said Bushell, "but NASP needs to bear in mind some people might prefer the party to be dry. So, if he's thinking of bringing a six pack of beer or bottle of wine to share, best to check with the host about whether that would be welcome."

And big ups to arriving very recently doused and very freshly showered. Also: don't wear cologne, put your phone away, be polite when you decline to play with someone, be just as polite to someone who declines to play with you, get on PrEP (prevents HIV infection), look into Doxy-PEP (offers some protection against other sexually transmitted infections), and maybe consider using condoms (they offer excellent protection against HIV and other STIs).

Ali Bushell's Sex Party Handbook is available on Amazon. When he's not hosting sex parties, Bushell hosts the The Healers Guild, a podcast for people seeking or offering healing.

I have a lover and we are long-distance. I'd like to spend the limited time we have in person doing physical activities — getting intimate — but he takes a long time to warm up and needs to spend a lot of time talking first. If we had all the time in the world, that wouldn't be a problem, but we usually only see each other on business trips that take us to each other's cities. Can we cut to the chase without shortchanging his need to reconnect emotionally first?

— Down To Business

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